



Céline and Frédéric Gueguen, of Domaine Céline et Frédéric Gueguen. COURTESY E&V | PHOTO: SEBASTIEN BOULARD

DOMAINE CÉLINE ET FRÉDÉRIC GUEGUEN

Chablis Premier Cru Vaucoupin White



VINES

TERROIR

Kimmeridgian, Jurassic layer, Clay and Limestone.

LOCATION

Village of Chichée, southern exposure.

IN THE VINEYARD

The vines are 40 years old and give 45 hectoliters by acres every year. We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environmental Value certification -HVE-.

Surface area of the vineyard : 2 ha - **Age of vines**: 45 ans

VINIFICATION & MATURING

Yield: 45 hL/ha - **Production volume**: 10000

- Mechanical harvest
- Direct pressing, cold settling, natural yeast, controlled fermentation temperature -16-18 ° C- for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April
- Collage and filtration before bottling
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine -about 10 months-
- Bottled by us at the Estate.

Alcohol content : 12.5 % vol. - **Residual Sugar (g/l)** : 0.2 g/l

SERVING & TASTING

Remarkable elegance, this Premier Cru has a brilliant yellow color, a fine and very fruity nose. The result is a wine with aromas of almonds and ripe fruit. A beautiful mineral tension brings liveliness to a round material, and what length!

Ageing potential : 5 to 10 years - **Serving** : 10 – 12°C.

To be enjoyed with fish in Hollandaise sauce, lobster salad, aged goat cheese.

SPECIFICATIONS

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products